

Fill in the gaps with the words in the box.

Sift	spoon	Fold	dough	squeeze
rise	Sprinkle	Break	Pour	knead
food wrap	warm	Stir	baking tray	heat
cutting	bowl	Brush	jug	Push
knife	turn	Dust		

Tasty bread Rolls

Ingredients:

450g strong white bread flour
1 teaspoon salt
2 teaspoons dried easy-blend yeast
300 ml warm water that has been
boiled
2 tablespoons vegetable oil
Milk

Tools:

2 large bowls
A sieve
A jug
A wooden spoon
Plastic food wrap
A greased baking tray
A brush
Oven mitts

1. _____ the flour and salt through a sieve into a large _____. Add the yeast and stir it in, then make a hollow in the middle of the flour.
2. _____ the warm water into a _____ and add the oil, then pour the mixture into the hollow. _____ everything with a wooden _____ to make a soft dough.

3. _____ a clean work surface with flour. Put the dough onto the work surface. To _____ the dough, press your knuckles into it. Push it away from you.
4. _____ the dough in half and _____ it around. _____ it away from you again, then fold it in half and turn it around. Knead the _____ for 10 minutes.
5. Put the dough into a clean bowl with plastic _____. Then, leave the bowl in a warm place for 1 ½ hours to _____.
6. _____ more flour onto the work surface, then put the dough onto it. Knead the dough again for a minute, to _____ out any bubbles.
7. _____ the dough into 12 pieces. Roll the pieces into balls and put them onto a greased _____ with spaces between them.
8. Leave the rolls to rise in a _____ place for about 40 minutes. While they are rising, _____ your oven to 220°C (425°F), gas mark 7.
9. _____ a little milk over the tops of the rolls. Then, make crosses in the top of some of them by carefully _____ into the dough with a sharp _____.
10. _____ the rolls for 12-15 minutes. Wearing _____, lift the tray out of the oven. After two minutes, move the rolls onto a wire rack to cool.

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knife	turn	Dust	oven mitts	Bake

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Tools:

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A sieve

A jug

A wooden spoon

Plastic food wrap

A greased baking tray

A brush

Oven mitts

1. **Sift** the flour and salt through a sieve into a large **bowl**. Add the yeast and stir it in, then make a hollow in the middle of the flour.
2. **Pour** the warm water into a **jug** and add the oil, then pour the mixture into the hollow. **Stir** everything with a wooden **spoon** to make a soft dough.

3. **Dust** a clean work surface with flour. Put the dough onto the work surface. To **knead** the dough, press your knuckles into it. Push it away from you.
4. **Fold** the dough in half and turn it around. **Push** it away from you again, then **fold** it in half and turn it around. Knead the **dough** for 10 minutes.
5. Put the dough into a clean bowl with plastic **food wrap**. Then, leave the bowl in a warm place for 1 ½ hours to **rise**.
6. **Sprinkle** more flour onto the work surface, then put the dough onto it. Knead the dough again for a minute, to **squeeze** out any bubbles.
7. **Break** the dough into 12 pieces. Roll the pieces into balls and put them onto a greased **baking tray** with spaces between them.
8. Leave the rolls to rise in a **warm** place for about 40 minutes. While they are rising, **heat** your oven to 220°C (425°F), gas mark 7.
9. **Brush** a little milk over the tops of the rolls. Then, make crosses in the top of some of them by carefully **cutting** into the dough with a sharp **knife**.
10. **Bake** the rolls for 12-15 minutes. Wearing **oven mitts**, lift the tray out of the oven. After two minutes, move the rolls onto a wire rack to cool.